

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/19/15 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH LLC Winston Salem **ID#:** 37-83

Sample Receipt:

Date: 05/20/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES052015-0111

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
853	5-31	Half Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
854	6-6	Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
855	5-30	Half Pint	1 %	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml			
856	6-1	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
857	6-3	1/2 Gallon	Whole Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
858	6-10	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
859	6-13	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
860		4 Ounces	In Plant Raw #1 37*		Not Found		11000 PAC/ml			
861		4 Ounces	Past Cream TK #15 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05/20/15 **Time:** 08:10

Temperature when Analyzed: 1.0 °C

Comment: Skim (1/2 gal) and 1% Chocolate (1/2 pt) listed on submission form not received.

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow